

# Food Service Establishment Inspection Report

Name:	Whitewater Creek Country Club			Establishment Number	<div style="font-size: 48pt; font-weight: bold;">87</div>	
Address:	175 Birkdale Dr			2-57892		
	Fayetteville, GA 30215			Previous Score		
Year	Month	Day	Inspection Time	Purpose	Enforcement	
2007	8	31	09:40	Routine	1	96

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
<b>Personnel</b>					<b>Plumbing</b>						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
<b>Food Protection</b>					<b>Toilet and Handwashing Facilities</b>						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
<b>Temperature Control</b>					<b>Garbage and Refuse Disposal</b>						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				<b>Physical Facilities</b>						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	X		
<b>Equipment and Utensils</b>					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8		<b>Other Operations</b>						
15. Approved Material; Maintained	II	6	3	X	36. Toxic Materials, Storage, Use, Label	I	20		X		
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8	X	39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
<b>Water</b>					The following Category I Items were corrected at the time of the inspection:						
21. Approved Source; System Operational	I				36						
22. Hot and Cold Water as Required	II	5	2		ws 10/08/00						
<p>Category 1 (Corrected on the spot): 36 - a) Toxic chemical bottles must be labeled. b) Spray bottles can not be stored over or hanging with equipment. Category 2 (Correct within 72 hours): 6 - a) Cover food during nonpeak hours. b) Close food between use when in storage. c) Bulk food must be stored inside labeled, impermeable containers immediately after opening. d) Ice must be covered between use at rear door. e) Lowest shelves must be elevated to at least 6" above the floor in downstairs storage room. 15 - a) Cutting boards were very worn. b) Reachin cooler gasket must be replaced (near fryer). c) Rust was noted on shelves of fryer reachin cooler. Category 3 (correct by next routine inspection): 18 - The following items were not clean: bar h</p>					<p>andwashing sink and walkin cooler shelves. 32 - a) Ceiling tiles must be replaced to cover opening above and near ice machine. b) Floor was not clean inside walkin cooler and storage room. c) Downstairs walkin cooler and storage room walls were not clean. d) Rust was noted on walkin cooler floor. Provided and discussed food safety information packet with assistant kitchen manager and cook.</p>						
Discussed with/Title Sean Flynn - Food and Beverage Director					Inspected By/Title:						